

## AMENDMENTS TO THE CLAIMS:

Claims 2, 3, 5-7, 9-10, 16, 18-19, 23, 27-30, 32, 35-36 and 39 are canceled without prejudice or disclaimer. Claims 4, 8, 11-15, 20-22, 24-26, 31, 33-34, 37-38 and 40 are amended. Claim 41-44 are new. The following is the status of the claims of the above-captioned application, as amended.

Claim 1. (Original) A process for liquefying starch-containing material comprising treating said starch-containing material with at least one alpha-amylase and a maltogenic amylase.

Claims 2-3. (Canceled)

Claim 4. (Currently Amended) The process of claim 1 ~~any of claim 1-3~~, wherein the starch-containing material is reduced in size, preferably by dry milling.

Claims 5-7. (Canceled)

Claim 8. (Currently Amended) The process of claim 1, wherein the liquefaction is carried out in ~~multi-stages, such as~~ three stages, comprising preferably a first stage at a temperature in the range from 80 to 105°C, a second stage at a temperature in the range between 65 to 95°C, and a third stage at a temperature between 40-75°C.

Claims 9-10. (Canceled)

Claim 11. (Currently Amended) The process of claim 1 ~~any of claims 1-10~~, wherein the starch-containing material is treated with an esterase and a maltogenic amylase and/or an alpha-amylase.

Claim 12. (Currently Amended) The process of claim 1 ~~any of claims 1-11~~, wherein the starch-containing material is whole grains, preferably corn, wheat, barley, or milo.

Claim 13. (Currently Amended) The process of claim 1 ~~any of claims 1-12~~, wherein the alpha-amylase or maltogenic amylase is of bacterial origin, preferably a strain of the genus *Bacillus*, especially *Bacillus stearothermophilus*.

Claim 14. (Currently Amended) The process of claim 11 ~~any of claims 2-13~~, wherein the esterase is a lipase, phospholipase, or a cutinase, or a combination thereof.

Claim 15. (Currently Amended) The process of claim 1 ~~any of claims 1-14~~, wherein further ~~the~~ liquefaction is carried out in the presence of a fatty acid oxidizing enzyme, ~~preferably a lipxygenase~~.

Claim 16. (Canceled)

Claim 17. (Original) A process for producing a fermentation product, comprising

- (a) reducing the size of starch-containing material;
- (b) liquefying the product of step (a) with at least one alpha-amylase and at least one maltogenic amylase as defined in claim 1;
- (c) saccharifying the liquefied material obtained in step (b) with a carbohydrate-source generating enzyme; and
- (d) fermenting the saccharified material using a fermenting microorganism.

Claims 18-19. (Canceled)

Claim 20. (Currently Amended) The process of claim 17 ~~any of claims 17-19~~, wherein the starch-containing material is reduced in size by dry milling.

Claim 21. (Currently Amended) The process of claim 17 ~~any of claims 17-20~~, wherein steps b) and c) are carried out as a simultaneous saccharification and fermentation step (SSF).

Claim 22. (Currently Amended) The process of claim 17 ~~any of claims 17-20~~, wherein the starch-containing material is ~~whole grains~~, preferably corn, wheat, barley, or milo.

Claim 23. (Canceled)

Claim 24. (Currently Amended) The process of claim 17 ~~any of claims 17-23~~, wherein the carbohydrate-source generating enzyme is a glucoamylase or an alpha-amylase ~~or of mixtures thereof~~, preferably in mixture of acidic fungal alpha-amylase activity (AFAU) per glucoamylase

~~activity (AGU) (AFAU per AGU) of at least 0.1, in particular at least 0.16, such as in the range from 0.12 to 0.50.~~

Claim 25. (Currently Amended) The process of claim 17 ~~any of claims 17-24~~, further comprising distilling the fermented material.

Claim 26. (Currently Amended) The process of claim 17 ~~any of claims 17-25~~, wherein said fermenting microorganism is yeast.

Claims 27-30. (Canceled)

Claim 31. (Currently Amended) The process of claim 17 ~~any of claims 17-30~~, wherein the liquefaction is carried out in ~~multi-stages, such as~~ three stages, comprising preferably a first stage at a temperature in the range from 80 to 105°C, a second stage at a temperature in the range between 65 to 95°C, and a third stage at a temperature between 40-75°C.

Claim 32. (Canceled)

Claim 33. (Currently Amended) The process of claim ~~31 or 32~~, wherein the holding time for stage one is 10 to 90 minutes, 30-120 minutes for the second stage and 30-120 minutes for the third stage.

Claim 34. (Currently Amended) The process of claim 17 ~~any of claims 17-33~~, wherein the starch-containing material is treated with an esterase and a maltogenic amylase and/or an alpha-amylase.

Claims 35-36. (Canceled)

Claim 37. (Currently Amended) The process of ~~claim 34 any of claims 18-36~~, wherein the esterase is a lipase, phospholipase, or a cutinase, or a combination thereof.

Claim 38. (Currently Amended) The process of claim 17 ~~any of claims 17-37~~, wherein liquefaction is carried out in the presence of a fatty acid oxidizing enzyme, ~~preferably a~~ lipooxygenase.

Claim 39. (Canceled)

Claim 40. (Currently Amended) The process of ~~claim 17~~ ~~any of claims 17-39~~, wherein the fermentation product is ethanol.

Claim 41. (New) The process of claims 1, wherein the alpha-amylase and/or maltogenic amylase is derived from a strain of *Bacillus stearothermophilus*.

Claim 42. (New) The process of claim 14, wherein the fatty acid oxidizing enzyme is a lipoxxygenase.

Claim 43. (New) The process of claim 38, wherein the fatty acid oxidizing enzyme is a lipoxxygenase.

Claim 44. (New) The process of claim 36, wherein the alpha-amylase and/or maltogenic amylase is derived from a strain *Bacillus stearothermophilus*.